

VLET
*Kitchen
& Bar*

**"THE TASTE OF HAMBURG"
OUR CLASSICS**

HAMBURG LOBSCOUSE C,D,G,I,J  € 24.5

Bismarck herring from "Rasmus", marinated beet, farm egg and cucumber relish

VLET BEEF TARTAR A,C,D,I,L

180g with fried potatoes, coarse-grain VLET mustard and gherkin

prepared in the kitchen

€ 27.5

prepared at the table

€ 30.5

PLAICE "FINKENWERDER" A,D,G,I,L,N

Bacon, dill potatoes and grandma's cucumber salad

€ 28.5

TRADITIONAL "PANNFISCH" VLET STYLE A,C,D,G,I

*Sautéed spinach, mustard sauce, grilled butter leek
and fried potato mash with bacon*

€ 28.5

SCHNITZEL OF THE PASTURE-RAISED VEAL A,C,I,N,L

*in crispy breadcrumbs coating with lemon, cranberries,
grandmas's cucumber salad and fried potatoes with bacon*

€ 29.5

Key





 Vegetarian

 Vegan

 Fish

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STARTERS

HERB CONSOMMÉ ^{E,D} 	€11.5
<i>Vegetable brunoise</i>	
VLET CAESAR SALAD ^{A,B,C,D,G,J}	€12.5
<i>Romaine lettuce, baked bacon, croutons and hard cheese dressing</i>	
<i>with fried breast of corn-fed poulard</i>	€16.5
<i>with fried white water prawns ^D</i>	€19.5
ROCKET SALAD ^{A,H,J} 	€13.5
<i>Pomegranate vinaigrette, watermelon, bread crumble, red onion and feta</i>	
GRATINATED GOAT CREAM CHEESE ^{C,H,D} 	€16.5
<i>House dressing, forest honey, smoked almonds, yellow beet chutney and wild herbs</i>	
LOBSTER CREAM SOUP ^{F,E} 	€18.5
<i>Rye bread croutons and Cognac foam</i>	
FRIED SCALLOPS ^{C,D,F,B}	€19.5
<i>Saffron foam, chorizo oil, crispy bacon, green asparagus and pomegranate</i>	
CARPACCIO OF THE CALF ^{H,J,G,L}	€21.5
<i>Shallot marmalade, capers and Vitello tonnato sauce</i>	

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MAIN COURSES

AVOCADO BOWL A.F.H.K  €16

Jasmine rice, crispy tofu, red cabbage, cucumber, radishes, leek, carrots, avocado, cilantro, roasted sesame, lemon filets and Tahini sauce

with chicken €19

with tuna ^D  €21

QUINOA BOWL A.G.H  €16

Quinoa, sugar snaps, green asparagus, peas, mint, feta, romaine lettuce, chili, roasted almond sticks and yogurt-lime-dressing

with chicken €19

with tuna ^D  €21

TRUFFLE TAGLIARINI A.I.F  €20.5

Truffle cream sauce, melted cherry tomatoes and Pecorino cheese

with Black Tiger prawn ^D  €24.5

with fried beef filet stripes €26.5

with freshly planed winter truffle (1g) €26.5

EGGPLANT PICCATA A.C.B.L  €21.5

Tomato sauce, parmesan, baby spinach and walnuts

PORCINI RISOTTO D.K.E  €24.5

Fried mushrooms, green asparagus and dried tomatoes

WINTER COD B.D.F.K  €25.5

“Riesling” white wine foam, wild broccoli and parsnip purée

GRILLED GUINEA FOWL BREAST L.G €28.5

Cherry sauce, macadamia nuts, baked turnip and parmesan polenta

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MAIN COURSES

**FILET STEAK OF THE PASTURE-RAISED
"HOLSTEIN" BEEF** ^{D,F,E,K} € 38.5

Café de Paris butter, Flower Sprouts and sweet potato mash

HALF OF A LOBSTER WITH TRUFFLE PASTA ^{C,F,L,A}  € 39

Crustacean sauce and roasted king oyster mushrooms

with a whole lobster

€ 59

DESSERTS

SCOOP OF ICE CREAM OR SORBET ^{A,C,G,E,H}   € 4

Daily changing flavours

with Absolut Vodka

with Perrier-Jouët Grand Brut

€ 7,5

€ 14,5

3 HOMEMADE TRUFFLES ^{A,C,G,E,H}  € 9

ALMOND CAKELET ^{I,H,D}  € 10

Mango chutney and cassis ice cream

CHOCOLATE BROWNIE € 10

"CHERRY BANANA STYLE" ^{A,C,G} 

Cherry and banana

SOUR CREAM MOUSSE ^{G,L} € 11

Cranberries

LEMON GRASS CRÈME BRULÉE ^{G,C} € 12

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